

THE CORNER HOUSE

DINNER *menu*



STARTERS

Pan-Seared Scallops £17.00

Delicately cooked & served on a beetroot purée with crispy
bacon & a parmesan tuille
(GF)

Gravadlax £14.00

Cured salmon with a fiery horseradish & sour cream sauce &
a beetroot & watercress salad
(GF)

Chicken Liver Parfait £11.00

Served with a red onion marmalade & toasted sourdough
(GFO)

Beetroot Carpaccio £12.00

Served on a bed of peppery rocket with ricotta cheese & a honey dressing
(V/GF)

Chargrilled Artichoke Hearts £10.00

Served with a lemon oil, pine nuts & peppery rocket
(V/VG/GF)

SHARING PLATTERS

GF options available

Seafood £28.00

Creamy moules marinière, smoked mackerel fillets,
chilli garlic butter prawns (shells on & off), deep fried calamari, smoked salmon,
seared scallops, house salad & roasted focaccia

Antipasto £23.00

Mixed Italian meats, chicken liver pâté, grilled artichokes in olive oil, olives, chilli
pecorino cheese, padron peppers & roasted focaccia

Vegetarian £22.00

Homemade hummus, grilled Mediterranean vegetables, deep fried camembert
wedges, mixed olives, ratatouille, house salad & roasted focaccia
(V/VGO)

Cheese Platter £20.00

(also available as a sharing dessert option)

A selection of cheese including a Camembert roasted with garlic and thyme. Served
with red onion marmalade, quince jelly, celery, crackers & roasted focaccia
(V)

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MAINS

Grilled Tuna Steak £27.00

Served with crushed new potatoes & sautéed vegetables. Finished with a lemon & caper butter sauce & topped with black sesame seeds
(GF)

10oz Sirloin Steak £34

(Cooked to your preference)

Served with asparagus wrapped in Parma ham, roasted beef tomato, garlic buttered portobello mushroom & crispy truffle & parmesan fried potatoes. Accompanied by your choice of creamy peppercorn sauce, blue cheese sauce or red wine jus
(GFO)

Summer Vegetable Fritters £19.00

Served with a rich tomato sauce & a peppery rocket salad
(V/VG)

Grilled Lamb Cutlets £30.00

Marinated in garlic & rosemary & served with roasted sweet potatoes, tenderstem broccoli & a red wine jus
(GF)

King Prawn Linguine £25.00

Succulent shelled prawns & ripe cherry tomatoes tossed in a creamy garlic sauce & finished with parmesan shavings

DESSERTS

Lemon Meringue Pie

£8.50
(V)

Homemade Tiramisu

£8.00
(V)

Pistachio Cream Cheesecake

£9.00
(V)

Ice Cream Selection

£7.50

Please ask for today's choices
(V/GF)

Sorbet Selection

£7.00

Please ask for today's choices
(V/VG/GF)

